

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/27/2015 **Business ID:** 103637FE
Business: PANDA EXPRESS #1716

10950 STADIUM PKWY
 KANSAS CITY, KS 66111

Inspection: 77001564
Store ID:
Phone: 9133341719
Inspector: KDA77
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|------------------|
| 07/27/15 | 03:28 PM | 04:20 PM | 0:52 | 0:15 | 1:07 | 0 | inspection |
| 07/27/15 | 04:20 PM | | 0:00 | 0:10 | 0:10 | 0 | travel to office |
| Total: | | | 0:52 | 0:25 | 1:17 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 3

Certified Manager on Staff ☒ Address Verified ☒ Actual Sq. Ft. 0

Certified Manager Present ☒

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | | Y | N | O | A | C | R |
|--|--|----|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | | .. | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | | Y | N | O | A | C | R |
| 6. Hands clean and properly washed. | | .. | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | | .. | .. | .. | .. | .. | .. |
| Approved Source | | Y | N | O | A | C | R |
| 9. Food obtained from approved source. | | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | | .. | p | .. | .. | p | p |
| Fail Notes | 3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [3 moldy red peppers in plastic container in walk in cooler. Corrected on-Site, COS discarded.] | | | | | | |
| 12. Required records available: shellstock tags, parasite destruction. | | .. | .. | .. | .. | .. | .. |
| Protection from Contamination | | Y | N | O | A | C | R |
| 13. Food separated and protected. | | .. | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | p | p |
| Fail Notes | 4-602.11(A)(1) P - Food Contact Surface Cleaning Frequency (between species) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY. [Stored as clean on shelving for clean equipment, 5 lids with visible food debris on surface, 3 plastic containers with visible food debris on surface, and 2 metal pans with visible food debris on surface. Corrected on-Site, COS rewashed.] | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | .. | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
| 16. Proper cooking time and temperatures. | | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition. | | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | | .. | .. | .. | .. | .. | .. |
| Consumer Advisory | | Y | N | O | A | C | R |
| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | .. | .. | .. |
| Highly Susceptible Populations | | Y | N | O | A | C | R |
| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | .. | .. | .. |
| Chemical | | Y | N | O | A | C | R |
| 25. Food additives: approved and properly used. | | .. | p | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | | .. | p | .. | .. | p | p |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Chemical | Y N O A C R |
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| Fail Notes | 7-102.11 | <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Red bucket of clear liquid under grill top on cookline with no label on container. PIC stated it was sanitizer. COS labeled.]</i> |
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| Conformance with Approved Procedures | Y N O A C R |
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27. Compliance with variance, specialized process and HACCP plan.

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| GOOD RETAIL PRACTICES |
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| Safe Food and Water | Y N O A C R |
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

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| Food Temperature Control | Y N O A C R |
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31. Proper cooling methods used; adequate equipment for temperature control.

This item has Notes. See Footnote 1 at end of questionnaire.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

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| Fail Notes | 3-501.13(B) | <i>TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [Bags of teriyaki chicken thawing in food prep sink with no water running over the packages. COS filled sink with water and turned on water to run constantly.]</i> |
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34. Thermometers provided and accurate.

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| Food Identification | Y N O A C R |
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35. Food properly labeled; original container.

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| Prevention of Food Contamination | Y N O A C R |
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36. Insects, rodents and animals not present.

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| Fail Notes | 6-202.13(B)(1) | <i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area. [Bug light installed on wall over paper towel dispenser in drive thru area.]</i> |
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37. Contamination prevented during food preparation, storage and display.

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| Fail Notes | 3-305.11(A)(1) | <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Bags of RTE cabbage and onions stored directly on the floor in the walk in cooler. COS removed from floor.]</i> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Prevention of Food Contamination | Y | N | O | A | C | R |
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| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. |

| Proper Use of Utensils | Y | N | O | A | C | R |
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| 41. In-use utensils: properly stored. | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. |

| Utensils, Equipment and Vending | Y | N | O | A | C | R |
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | p | .. | .. | p | .. |
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| <i>Fail Notes</i> | 4-202.11(A)(2) | <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [2 lids stored as clean with cracks all the way through the plastic rim/interior of lid. One plastic container with small cracks running through entire container. COS discarded. In walk in cooler, lid covering chopped cabbage with crack all the way through plastic rim of lid. One plastic container in walk in cooler holding chopped onions with crack all the way through container.]</i> |
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |

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| <i>Fail Notes</i> | 4-602.13 | <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Ice machine lever on soda fountain out in consumer area is soiled with mold and pink limescale buildup.]</i> |
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| Physical Facilities | Y | N | O | A | C | R |
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | .. | p | .. | .. | p | .. |
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| <i>Fail Notes</i> | 8-304.11(A) | <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [No current license on site. PIC stated they had turned in the paperwork for a duplicate.]</i> |
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| EDUCATIONAL MATERIALS |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

ambient of walk in cooler at 39F. Reach in cooler doors still remain a problem. PIC is putting in a work order on the doors.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/27/2015 **Business ID:** 103637FE
Business: PANDA EXPRESS #1716

10950 STADIUM PKWY
KANSAS CITY, KS 66111

Inspection: 77001564
Store ID:
Phone: 9133341719
Inspector: KDA77
Reason: 02 Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|------------------|
| 07/27/15 | 03:28 PM | 04:20 PM | 0:52 | 0:15 | 1:07 | 0 | inspection |
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 77001564

Inspection Report Date 07/27/15

Establishment Name PANDA EXPRESS #1716

Physical Address 10950 STADIUM PKWY City KANSAS CITY

Zip 66111

Additional Notes
and Instructions

Follow up to be conducted as directed by Manhattan office.